

Ali & Alana Private Dinner

2 - COURSE MENU

COMPLIMENTARY GLASS OF
SPARKLING ON ARRIVAL

ENTREES

CAPRESE SALAD

heirloom cherry tomatoes, creamy
buffalo mozzarella, fresh basil, pesto,
balsamic glaze

PORK BELLY

pork skin rinds, jus, burnt apple
puree

PAN SEARED SCALLOPS

pea puree, crispy pancetta, wasabi
peas

MAINS

CORN FEED CHICKEN BREAST

ratatouille, baby herbs

RIVERINE SIRLION two-year grass fed

pomme puree, roasted vine ripened
tomatoes, truffle butter & jus

PUMPKIN GNOCCHI

burnt butter, peppercorn, sage,
shaved parmesan

DESSERT AVAILABLE PLEASE
ASK YOUR SERVER FOR MENU